221 435 Despite the availability of fish and of vegetables in the canal, the highest cash outlays for family food occurred in this transplanting season. Several factors probably contributed to this: increased food energy needs because of long hours of work, venders again accessible because of high water, cash from sale of last year's crop still in hand, the convenience of cooked foods and snacks, and perhaps the need to replenish household supplies after the long drought, or after their depletion by a ceremony.

221 [512] The two months of September and October during which the rice grew afforded some respite. People slept a little longer and breakfast was not prepared so early. The skilled cook might take over and could give more attention to food preparation. All who could, took the opportunity to visit [188] and take trips. A few might go on a pilgrimage. Therefore, [244] in this season, all family members were less often together [224] at the evening meal. Fishing was a continuous occupation, [443] with some preserving and home craft. Jobs such as selling [554] food in the market were undertaken for ready cash; houses and equipment were built or repaired. Finally the threshing floor was prepared.

[342] [133] High water caused time-consuming inconvenience only in earth-floored cottages where it was necessary to keep the rice stores and chickens dry, move the cook-stove, and either build plank walks or cook standing ankle deep in water.

243 221 By November, the earliest varieties of rice matured. Those who owned several rice fields could put at least one into an early type. Many persons, by then short of rice, were glad to be thus tided over. One grandmother divided her first harvest among her several long-since-independent married children; 2 tangs[1] of milled rice per family, 40 for herself.

The heroic labor of harvest occupied December, January, and February. Farmers raced against the all-too-fast lowering of the water in the canals, without which sheaves could [461] not be moved and buyers could not come for the paddy. People worked all daylight hours in the fields, threshed far into [226] the night. At this time also many varieties of fish matured and men fished night after night. Just when the convenience 434 of purchased food was greatest, cash was exhausted. With 426 rice money in sight, venders might be generous with credit, 443 but they could navigate only the larger canals, so were not available to many.

000 There was an important psychological difference between

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[904] 1. One tang equals 20 liters. Milled rice weighs about 16 kg. per tang.

## APPENDIX A

### Description of the Kitchen and Some Notes on Food Preparation in a Relatively Prosperous Household[1]

Friday, May 22, 1953

Arrived at 5:15 a.m. When we reached the house, the mother was holding the dog. The house was dark, and we walked around sleeping babies and children. . . . . The 15 year old niece who prepares meals here, was already at work. For light she had an oil lamp, a tin of about 1 pt. capacity, with wick. The rice was already measured, but she waited until SS could weigh it, before putting it on to cook. SS used her flashlight to see the scale and her notebook.

The kitchen here has a thatched roof, well smoked, but the walls and "windows" are of woven split bamboo. A sliding wooden "window" can be pushed back to allow access to a broad shelf outside. Here a large pan of pond water is kept, so that dishes may be rinsed and hands rinsed after each operation. Dishes are stacked upside down, on a wooden rack nearby, to dry.

The stove area in the corner has place for one fire, but several places for pots to stand. Downstairs, under the shed near the fish pond, is a larger clay stove, where the niece cooks the rice in the morning (enough for noon as well) and some other items; for example the (3)khii-(2)leg leaves which were cooked last night for use in sour curry this a.m. This probably keeps the kitchen cooler than it would otherwise be. Waste, fish bones, vegetable parings, etc., which are to be given to the chickens, can be thrown below through the space between two floor levels (kitchen and main rooms).

Rice water, coconut water, and food left in the serving bowls when the meal is over, are given to the dogs. A bowl is kept below, near where rice is drained, for dog food. Food left in pots is kept for humans to eat.

Fish caught in the pond are kept alive in pond water, in a water jar. When a fish is wanted, the niece catches one from the jar, stuns it with the back of her knife, and scales and cleans it on a split log nearby (rounded side of log up). The fish is put into a small basket, and the niece

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1. In reproducing these notes, slight changes have been made such as substitution of descriptive terms for personal names which appeared in the original.